

# Halo Menu

**2 Courses with Tea/Coffee €30.00**

**3 Courses with Tea/ Coffee €34.00**



## Starters

### **Cured Salmon**

Beetroot Cured Salmon  
Cucumber and Dill Linguine

### **Thai Mussels**

Coconut and Red Curry Cream

### **Wild Garlic and Nettle Soup**

A Puree of Leek Potato and Nettles, Wild Garlic Pesto

### **Goats Cheese**

Honey Glazed Saint Tola Goat's Cheese,  
Basil Pesto Mustard Leaves, Kalamata Olives

### **Smoked Duck**

Smoked Duck Breast, Red Onion Marmalade  
Watercress and Sweet Turnip

## Main Courses

### **Pork**

Slow Cooked Pork Belly  
Cauliflower Puree, Sherry Vinegar and Orange Sauce

### **Sea Bass**

Fillet of Sea Bass, Crushed Ratte Potatoes  
Wilted Samphire and Barigoule Foam

### **Corn Fed Chicken**

Ballontine of Corn Fed Chicken and Chorizo  
Celeriac Mash and Tart Fine

### **Beef**

9oz Dry-aged Rib Eye Steak, Lacour Potatoes  
French Fried Onions, Red Wine Gravy

### **Pappardelle Pasta**

Reblochon Cheese, Butternut Squash Purees,  
Baby Spinach and Purple Broccoli

## **Desserts**

### **After Eight**

Peppermint Parfait  
Marshmallow Chocolate Cup, Mint Liquor

### **Lemon Tart**

Raspberry Sorbet

### **Pineapple Fondant**

Valrhona Chocolate Fondant and Baby  
Pineapple Orange and Melon Frozen Yoghurt

### **Ice Cream and Sorbet**

With Honey Comb and Dark Chocolate  
Feuilletine Liquor and Fruit Foams

### **Cheese Board**

A Selection of Irish and International Cheese  
Served with Cheese Wafers and Apple and Chili Chutney